

# La Cucina

## Antipasti · Starters

**Pane Piatto** – V, GF \*upon request

Freshly baked flat bread with cheese, ground garlic and herbs. \$10.50

**Focaccia Fornarina** – V, VN, GF \*upon request

Freshly baked focaccia with rosemary, sea salt and olive oil. \$10.00

**Bruschetta con Pomodori e Cipolle Rosse** – V, GF \*upon request

Crispy homemade bread topped with sliced Roma tomatoes, extra virgin olive oil, Spanish onion & basil. \$11.00

**Olive All' Ascolana** - V

Crumbed olives hand stuffed with walnut & tomato. \$12.50

**Polpette**

Meatballs served in a homemade tomato and herb sauce. \$13.50

**Bruschetta con Caprino** - V, GF \*upon request

Crispy homemade bread with marinated roasted capsicum & goats' cheese. \$12.50

**Sale e Pepe Calamari** – GF\* upon request

Fresh calamari dusted in flour, lightly fried and served on roquette then drizzled in zesty mayo. \$16.00

**Gamberi Piccante** - GF

Prawn cutlets tossed in olive oil, garlic and chili. \$18.00

**Piatto di Salumi** – GF\* upon request

Selection of Italian cured meats and cheeses served with freshly baked bread. - serves 2 \$26.00

**Misto di Antipasti Caldi**

A selection of chef's warm starters. - serves 2-3 \$ 35.00

**Minestrone** – GF

Traditional Italian vegetable soup. \$12.90

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All major credit cards accepted

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## Wood-Fired Pizza

### **Margherita** - V

Tomato base, fiore di latte, basil and oregano. \$19.00

### **Napoli**

Traditional tomato sauce, mozzarella, anchovies, capers, olives and oregano. \$20.00

### **Salsiccia**

Tomato base, mozzarella, olives, mushrooms and Italian sausage. \$22.00

### **Zuceona** – V, VN\* upon request

Tomato base, mozzarella, pine kernels, pumpkin, roquette, fetta and shaved parmesan. \$21.00

### **Signor Franco**

Tomato base, fiori di latte, salami, olives and chilli. \$22.00

### **Capricciosa**

Tomato base, mushrooms, ham, anchovies, olives and mozzarella. \$23.00

### **Porcini** – V, VN\* upon request

Truffle base, porcini mushrooms, parmesan and olive oil. \$23.50

### **Quattro Formaggi** - V

Olive oil base, fiori di latte, mozzarella, parmesan and gorgonzola. \$23.50

### **Calzone**

Classic Italian folded pizza filled with mozzarella cheese, ham, mushrooms and tomato sauce. \$24.00

### **Sandro**

Tomato base, mozzarella, spinach, fresh tomatoes, olives, salami and Spanish onion. \$22.50

### **Ciccio Caprese** – V, VN\* upon request

Olive oil base, topped with fresh tomato, fiori di latte & roquette. \$22.00

### **Toscana**

Pesto base, marinated chicken, roasted pumpkin, fetta and avocado, drizzled with lemon mustard dressing. \$24.00

### **Amante della Carne**

Tomato base, pork sausage, pancetta, ham, salami and mozzarella. \$24.00

### **San Daniele**

Olive oil base, prosciutto crudo, roquette & shaved parmesan drizzled with balsamic glaze. \$26.00

### **Lamb Pizza**

Tomato base, mozzarella, slow cooked pulled lamb, fetta, cherry tomatoes and Spanish onions. Topped with mint and homemade tzatziki. \$26.00

**\*Gluten-free pizza bases available on request + \$5.00**

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## Pasta

*All pastas are home made*

### **Spaghetti Bolognese**

In a traditional homemade Bolognese sauce. \$21.00

### **Lasagna**

Pasta sheets layered with béchamel sauce, mozzarella and traditional Bolognese sauce, oven-baked. \$22.00

*Perfectly paired with a full-bodied red- De Bortoli's Vinoque Shiraz is a great match.*

### **Cannelloni - v**

Rollled pasta filled with ricotta and spinach in tomato sauce. \$20.00

### **Gnocchi Genovese - v**

Italian potato dumplings in basil pesto. \$23.00

### **Spaghetti Carbonara**

Tossed with crispy pancetta, onion, olive oil, egg yolks, freshly cut parsley, and topped with shaved parmesan cheese. \$24.00

### **Casarecce all' Amatriciana**

Long casarecce pasta tossed with onion, chili and pancetta, cooked in a tomato sauce. \$24.00

### **Gnocchi con Salsa al Gorgonzola - v**

With creamy gorgonzola, topped with burnt butter, walnuts and sage. \$24.00

### **Casarecce al Ragu' di Agnello**

Casarecce pasta served with a homemade slow cooked lamb Ragu. \$26.00

### **Pappardelle con Pancetta, Gamberi e Rucola**

Tossed with pancetta, prawns, dash of chilli, finished with roquette, fresh tomato and olive oil sauce. \$28.00

### **Fettuccine con Straccetti di Polo, Pomodorini e Funghi**

With chicken, cherry tomatoes and mushroom in a creamy sauce. \$27.00

### **Linguine al Cartoccio**

With fresh seafood, our classic blend of tomato sauce, garlic, basil and olive oil and wrapped in baking paper. \$28.00

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## Risotto

**Risotto con Verdura** – GF, V, VN\* upon request

Carnaroli rice with grilled vegetables and spinach, cooked in an olive oil and garlic sauce.

\$25.00

**Risotto con Pancetta, Salvia e Parmigiano** - GF

Carnaroli rice with crispy pancetta and sage topped with parmesan cheese.

\$26.00

**Risotto con Funghi Porcini e Tartufo** –, V, VN\* GF\* upon request

Carnaroli rice with porcini mushrooms, truffle oil and freshly ground parmesan cheese.

\$27.00

*Deliciously matched with a medium weight red such as De Bortoli Villages Pinot Noir.*

**Risotto della Casa** - GF

Carnaroli rice with semi dried tomatoes, avocado and chicken, cooked in a light creamy sauce.

\$28.00

*Perfect with a dry, light bodied chardonnay.*

**Risotto Pescatore** - GF

Carnaroli rice with the finest selection of seafood and garlic in a Napolitana sauce.

\$29.00

*Risotto can be altered to be Napoli, Cream or Olive Oil.*

## Specialità al Forno

**Gnocchi al Forno** -Homemade- v

Homemade gnocchi in Napoli sauce, fiore di latte & basil, baked in our wood fired oven.

\$23.00

**Melanzane Parmigiana** – GF, V

Italian style grilled eggplant layered with Fiore di latte & napoli, baked and finished with parmesan in our wood fired oven

\$23.00

**Pollo alla Nonna (a traditional Nonna recipe)**

Roasted marinated chicken with pancetta, potato, caramelized onion and tomato, finished in our wood fired oven

\$28.00

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## Secondi · Mains

### **Cotolette di Pollo**

Chicken schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$24.00

### **Cotolette di Vitello**

Veal schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$27.00

### **Pollo Parmigiana**

Chicken schnitzel lightly crumbed in an authentic La Cucina herbs and spices mix, topped with tomato sauce, Parma prosciutto and mozzarella cheese, served with chips and salad. \$26.00

### **Vitello Parmigiana**

Veal schnitzel lightly crumbed in an authentic La Cucina herbs and spices mix, topped with tomato sauce, Parma prosciutto and mozzarella cheese, served with chips and salad. \$28.00

### **Maiale alla Romana** – GF\* upon request

Pork fillet with bocconcini, sage and prosciutto, served on potato mash, infused with seeded mustard and green beans. \$28.00

### **Anatra al Sugo di Vino e Arancia** - GF

Slow roasted leg of duck in an orange and red wine sauce, served with roasted pumpkin and sweet potato mash. \$29.00

### **Salmone alla Griglia** - GF

Strips of fresh grilled salmon served with asparagus and boiled kipfler Potatoes on a bed of fresh garden salad, drizzled with lemon and dill dressing. \$30.00

### **Vitello alla Crema Di Funghi** – GF\* upon request

Seared escalope's of baby veal topped with a freshly made creamy mushroom sauce, served with potato mash and a mixed salad. \$32.00

### **Bistecca** - GF

Grilled Rib eye served with chunky chips and assorted vegetables. \$36.00

### **Pesce del Giorno** – GF\* upon request

Fish of the Day (See 'Specials'.)

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## Insalate · Salads

**Insalata Mista** – GF, V, VN

Mixed lettuce, fresh tomatoes, olives, red onion and cucumber drizzled with balsamic vinegar. \$9.50

**Insalata Caprese** – GF, V

Sliced fresh Roma tomatoes topped with basil leaves & bocconcini cheese, drizzled with extra virgin olive oil. \$14.00

**Insalata di Barbabietola Rossa e Formaggio di Capra** – GF, V

Lettuce, roquette, baby beetroot, walnuts, Spanish onion and goat's cheese drizzled with honey orange dressing. \$18.00

**Insalata Fredda di Quinoa** – GF

Quinoa served with asparagus, beans, red capsicum, fetta and chicken, served on a bed of mixed lettuce. \$20.00

## Contorni · Sides

**Purè di Patate** – GF, V

Creamy mashed potato \$6.00

**Patatine Fritte** – V, VN

Golden French fries served with tomato sauce. \$7.50

**Verdura** – GF, V, VN

Seasoned vegetables tossed in olive oil and oregano. \$9.50

**Chunky Chips** – GF, V, VN

Creamy dutch potatoes with rosemary & sea salt. \$9.00

*Please note that while we offer adjustments for dietary requirements and take all reasonable measures to prevent cross contamination, we cannot guarantee any item is completely free of allergens.*

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## Menu per Bambini · Childrens Menu



<b>Mini Pizza ...</b> <b>Margherita / Ham + Cheese / Hawaiian</b>	\$ 9.90
<b>Mini Schnitzel and Chips</b>	\$ 11.90
<b>Mini Macaroni ...</b> <b>Napoli / Bolognese / Creamy Cheese</b>	\$ 9.90
<b>Mini Chicken Parmigiana and Chips</b>	\$ 12.90

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